

Claims:

We claim

1. A method of making a balled food product, suitable for cooking, from the drumstick of poultry, where the drumstick is characterized by a central elongated bone having a thigh end and a foot end, with the thigh end surrounded by meat, said method comprising the steps of:
 - a.) selecting a said drumstick having skin about the meat and bone;
 - b.) making an annular cut about said bone in proximity to said foot end thereof;
 - 10 c.) making two opposing vertical cuts through the meat from said annular cut to a position in proximity to said thigh end, whereby to form two sections of meat;
 - d.) peeling said two sections away from said bone toward said thigh end into contact with one another to form a ball of meat; and,
 - 15 e.) removing said skin from said ball of meat.
2. The method of preparing a balled food product according to claim 1, including the step of removing said skin from said foot end after making said annular cut.
3. The method of preparing a balled food product according to claim 1, wherein the step of removing the skin from the ball of meat is accomplished by twisting said skin and separating same from said meat.

4. The method of preparing a balled food product according to claim 1, wherein the step of peeling said sections results in the meat being being turned inside out.

5. The method of preparing a balled food product according to claim 1, wherein the meat free bone functions as a handle for easy consumption thereof.

6. The method of preparing a balled food product according to claim 5, including the final step of subjecting said balled food product to cooking.

7. The method of preparing a balled food product according to claim 6, wherein said cooking step is selected from the processes of frying, broiling, baking and grilling.

8. The balled food product produced by the method according to claim 1.